BREAKFAST MENU

CONTINENTAL BREAKFAST

Freshly Squeezed Fruit Juice
Basket of Croissants, Brioches, Danish Pastries, Muffins and Country Bread
Selected Preserves, Marmalade or Honey
Freshly Brewed Coffee, Tea or Hot Chocolate

SPA "FITNESS" BREAKFAST

Freshly Squeezed Fruit Juice, Freshly Brewed Coffee, Tea or Hot Chocolate
Bran Muffins with Apple Butter and Breakfast Cheese

Choice of:

SCRAMBLED EGG BEATERS

or

SLICED FRUIT PLATTER WITH COTTAGE CHEESE

or

EGG BEATER OMELET
with Low Fat Cheese, Peppers, Onion, Tomato, Wild Mushrooms or Fine Herbs
(Egg dishes come with Steamed Red Bliss Potatoes)

JAPANESE BREAKFAST

Traditional Style with Pickled Vegetables
Miso Soup with Tofu and Steamed Rice
Grilled Salmon, Benisake Omelet and Green Tea

CHINESE BREAKFAST

Tea Egg
Steamed Pork Bun
Rice Porridge with Scallion, Dried Pork and Crueler
Stir Fried Egg Noodles
Vegetable and Chicken Dim Sum Sesame Ball with Red Bean Filling

**This menu is for reference only, as individual dishes may change* *Winter 2011*

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THE PENINSULA
NEW YORK

BREAKFAST MENU

FIFTH AVENUE BREAKFAST

Continental Breakfast served, with choice of:

TWO FARM FRESH EGGS
with Grilled Ham, Veal Chipolinis, Country Sausages, Apple wood Smoked Bacon, Turkey Bacon or Chicken Sausage

or

OMELET OF YOUR CHOICE
with Ham, Peppers, Onion, Cheese, Tomato, Wild Mushrooms or Fine Herbs

or

BAKED EGG WHITE VEGETABLE FRITTATA
Roasted Red Peppers and Asparagus

FROM THE GRIDDLE

Served with Vanilla Butter and Maple Syrup

BUTTERMILK, BANANA PECAN, or BLUEBERRY PANCAKES

CORNFLAKE CRUSTED BRIOCHE FRENCH TOAST
Dried Cherry Compote

MALTED BELGIAN WAFFLES
Fresh Berries

FIVES GRIDDLE TRIO
Waffles, French Toast and Pancakes with Orange and Fresh Berries

SPECIALTIES

SMOKED SALMON
Sliced Tomato, Red Onion, Cream Cheese and Toasted Bagel

POACHED EGGS
Lobster and Crab Hash, Truffle Hollandaise

TRADITIONAL EGGS BENEDICT
Canadian Bacon or Smoked Salmon on English Muffins

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BREAKFAST MENU

***SPECIALTIES** (cont.)*

POACHED EGGS
Corned Beef Hash and Herbed Hollandaise

GRILLED ANGUS SIRLOIN
Eggs and Hash Browns

TWO-FARM FRESH EGGS
with Grilled Ham, Veal Chipolinis, Sausages, Turkey Bacon or Chicken Sausage

THREE EGG OMELET
with Ham, Peppers, Onion, Cheese, Tomato, Wild Mushrooms or Fine Herbs

MORNING APPETIZERS

McCann's Steel Cut Irish Oatmeal
Cream of Wheat
Choice of Cereals with Fresh Berries
Yogurt and Granola with Berries or Banana
Bircher Müesli with Fresh Berries

FRESH FRUIT

Fresh Berries
Melon, Pineapple, Pink Grapefruit or Papaya
Mixed Fruit Salad with Berries and Mango Coulis
Sliced Fruit Plate with Low Fat Cottage Cheese or Yogurt

SIDE ORDERS

Toast (rye, whole wheat, white, 7 grain) or English Muffin

Croissant, Brioche, Danish Pastry or Bran Muffin

Toasted Bagel with Scallion, Sun-Dried Tomato, Walnut Raisin or Smoked Salmon Cream Cheese

Grilled Ham, Veal Chipolinis, Country Sausages, Chicken Sausage,
Apple Wood Smoked Bacon or Turkey Bacon

- denotes "Naturally Peninsula" light and healthy cuisine

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LUNCH MENU

STARTERS

SHRIMP BROTH
baby spinach, rice noodles, chili

PARSNIP SOUP
dried pear, pistachio

WILD MUSHROOM RISOTTO
Parmesan Crisp and Truffle Essence

ORGANIC MIXED GREENS
chilled vegetables, tomato, white balsamic dressing

BUTTERNUT SQUASH TORTELLINI
brown butter cream, sage, saba

FALL VEGETABLE RAGU
Reggiano Parmigiano, organic poached egg, artisanal olive oil

SEARED SCALLOPS
brussels sprouts, crisp pancetta, caviar beurre blanc

HAMACHI CARPACCIO
micro greens, ponzu dressing

SALADS & SANDWICHES

PENINSULA CAESAR SALAD
with Chicken, Shrimp or Tuna

COBB SALAD
Tomato, Smoked Bacon, Egg, Avocado, Blue Cheese
with Chicken or Lobster

LOBSTER AND SCALLOP SALAD
Avocado, Citrus, Hearts of Palm, Baby Greens

ASIAN CHICKEN SALAD
Marinated Vegetables, Baby Greens, Sesame Dressing

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LUNCH MENU

SALADS & SANDWICHES (cont.)

TUNA NIÇOISE SALAD
Fingerling Potato, Haricot Vert, Kalamata Olives, Organic Egg, Sherry Vinaigrette

MARYLAND CRABCAKE 'SLIDERS'
Roasted Corn Salsa, Frisée Salad, Red Pepper Aioli

SALMON BLT
Apple Wood Smoked Bacon, Yellow Tomato, Tartar Sauce, Mixed Greens

FIVES TRUFFLE BURGER
Truffle Aioli, Truffle Cheese, Truffled Hand Cut Fries

MAIN DISHES

MISO MARINATED BLACK COD
Asparagus and Shitake Stir Fry, Steamed Rice, Scallion Tempura

SAUTÉED HALIBUT
celery root puree, apple and frisée salad, cider jus

SEARED TUNA STEAK
Chinese chive risotto, mini bok choy, hoisin BBQ

GRILLED CHICKEN PAILLARD
warm cherry tomatoes, baby arugula

GINGER BRAISED SHORT RIBS
grits, pickled carrots and daikon, ginger gremolata

VEGETABLE STIR FRY
Crisp Tofu, Bell Pepper, Squash, Bok Choy, Sesame

SIMPLY GRILLED FISH OF THE DAY

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LUNCH MENU

SIDES

French Fries

Hand Cut Fries with Truffle Aioli

Roasted Asparagus

Yukon Gold Mash Potatoes

Beefsteak Tomatoes with Sherry Vinaigrette

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THE PENINSULA
NEW YORK

DINNER MENU

STARTERS

CHILLED ASPARAGUS SOUP
Crab Meat, Baby Asparagus

CLASSIC SEAFOOD BOUILLABAISSE
Baguette Toast, Red Pepper Aioli

ORGANIC MIXED GREENS
Heirloom Vegetables, White Balsamic Dressing

UPSTATE FARM'S FAVA BEANS
Crouton, Pecorino, Prosciutto

HAND ROLLED CAVATELLI
Cockles, House Pickled Ginger, Lardons

TEA SMOKED COD
Rice Distilled Pickled Cucumber, Tomato and Ginger Relish

MAIN DISHES

ORGANIC IRISH SALMON
Horseradish Crust, Potato and Leek Ragout

WILD HALIBUT
Caponata, Artichoke Chips

TAGLIATELLE
Sautéed Dandelion Green, Ricotta, Speck Powder

PAN ROASTED ATLANTIC MONKFISH
Romanesco, Heirloom Carrots, Romesco Sauce

HERITAGE CHICKEN BREAST
Organic Grains Risotto, Fiddle Head

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Spring/Summer2011

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DINNER MENU

MAIN DISHES (cont.)

HERITAGE CHICKEN BREAST
Organic Grains Risotto, Fiddle Head

HERB SALT CRUSTED GRASS FED VEAL LOIN
Grape and Morel Mushroom Ragout

PRIME BEEF SIRLOIN
Ramps, Olive Oil Crushed Potato, Red Wine Jus

RED HOOK SPRING LAMB
Pea Mash, Tendrils, Pea Vierge

SIDES

French Fries

Hand Cut Fries with Truffle Aioli

Roasted Asparagus

Yukon Gold Mash Potatoes

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